

**Hors d'Oeuvres**

Choose 3 Appetizers for \$10.95/Guest  
Choose 2 Appetizers for \$8.95/Guest

- ❖ Al Pastor Chicken Skewer with Cilantro Crème (GF)
- ❖ Kalbi Beef Pops with Chive & Lime Gremolata (GF,DF)
- ❖ Chevre Stuffed Dates Wrapped in Applewood Bacon (GF)
- ❖ Savory Tartlet with Roasted Brie, Fig Spread & Tarragon (Baked on-site only)(V)
- ❖ Caramelized Onion Tartlet with a Parmesan Mousse (V) (Baked on-site only)
- ❖ Lemon Herb Chicken Skewers with Chive Yogurt (GF)
- ❖ Sausage & Apple Stuffing Stacks
- ❖ Portobello Mushroom Skewers with Gremolata (V,GF,DF)
- ❖ Grape Salsa & Goat Cheese Crostini (V)
- ❖ Tiny Twice Baked Potatoes with Bacon and Cheese (GF)
- ❖ Dungeness Crab Canape Wonton
- ❖ Sausage Rolls with a Stone Ground Mustard Dipping Sauce
- ❖ Crostini with Green Apple slice, melted Beecher's Cheese topped with Cranberry Pepper Jam (V)
- ❖ Meatloaf Bites & Whipped Potato Topping (GF)
- ❖ Sliced Beef Tenders with Caramelized Onion & Horseradish Cream on a Parmesan Cracker
- ❖ Cajun BBQ Chicken Skewer with Creole Cranberry Marmalade(GF)
- ❖ Poached Prawns with a Classic Cocktail Sauce (GF,DF)

**Holiday Charcuterie Display:**

Prosciutto, Four Cheeses, Brown Sugar Bourbon Nuts & Pomegranate Garnish ~ Cranberry Stilton Cheese, Sage Derby Cheese, Brie Wheel w/ Fig & Tarragon Spread and Sundried Tomatoes & Herb Goat Cheese Log; Served with Baguettes and Crackers.

**\$9.95 / Guest**

**Holiday Dinner Menu**

**Holiday Buffet One \$27.95**

Roasted Turkey Breast (GF,DF)  
House Made Holiday Dressing (V)  
Garlic & Chive Mashed Potatoes(GF,V)  
Sage Gravy (GF)  
Herb Roasted Vegetables (V, GF ,DF)  
Winter Salad (V,GF)  
Freshly Baked Rolls with Whipped Butter (V)

**Holiday Buffet Two \$27.95**

Chicken Marsala (GF)  
Garlic & Chive Mashed Potatoes(V,GF)  
Herb Roasted Vegetables (V, GF, DF)  
Winter Salad (V, GF)  
Freshly Baked Rolls with Whipped Butter (V)

**Holiday Buffet Three \$33.95**

Grilled Salmon with Dill Sauce  
Garlic & Chive Mashed Potatoes(V,GF)  
Herb Roasted Vegetables (Vegan, GF, DF)  
Winter Salad (V,GF)  
Freshly Baked Rolls with Whipped Butter (V)

**Holiday Buffet Four \$32.95**

Grilled Teres Major Medallions  
with a Wild Mushroom Demi-Glace  
Garlic & Chive Mashed Potatoes(V,GF)  
Herb Roasted Vegetables (Vegan, GF, DF)  
Winter Salad (V, GF)  
Freshly Baked Rolls with Whipped Butter

**Dinner Add-Ons**

Carvery - Herb Infused Rib Eye Roast  
\$13.95 - 4oz per person  
Carvery - Maple Honey Baked Ham  
\$7.95 - 4oz per person  
Double Entrée - choose an additional  
4 oz holiday entrée \$9.95 per guest.

**Salad Description:**

Arugula Salad with Pear, Orange, Pistachios, Feta tossed in a Sherry Vinaigrette.

**Pasta Choices**

If you would like to serve pasta in addition to Garlic & Chive Mashed Potatoes, choose one:  
Spinach and Zucchini Rigatoni with a Lemon Cream Sauce and Grated Parmesan  
Or  
Penne Pasta with Mushrooms, Spinach, Peas & Garlic in a White Wine Sauce  
Or  
Penne Pasta with Housemade Marinara Sauce  
\$5.95 per person

**Plus 24% Operation Fee, W.S.S.Tax & Labor/Delivery charges will apply**

Prices include appropriate service ware (china or compostable) and buffet décor.

**Green Apple Events & Catering | 14828 NE 95<sup>th</sup> Street, Redmond, WA 98052 | 425-298-0767 phone**

**Kris' Direct #: 206-755-9575**